

Appetizers

Saskatchewan Style Beef Carpaccio ~ \$15.50

Seared Sterling Silver Tenderloin, thinly sliced and cured in Kosher salt, drizzled with a Saskatoon berry emulsion, accented with wild rice salad

Baked Chevre ~ \$14.50

Quebec goats cheese crusted with pecans and thyme, served warm atop roasted apples with a red onion relish and cider vinaigrette

Chicken Livers ~ \$12.50

Sautéed in butter with scallions and cherry tomatoes, flavoured with demi-glaze, merlot and balsamic vinegar

Crab Cakes ~ \$14.50

Crusted sweet snow crab cakes served with a honey jalapeño cream sauce

Grilled Shrimp and Scallops ~ \$18.50

Served with a warm tomato and herb sauce accented with infused olive oil

Ahi Tuna Tartar ~ \$15.50

Diced Ahi Tuna marinated in fresh orange juice, ginger and black pepper, with a red wine Gastrique and balsamic soy reduction

Escargots ~ \$12.50

Imported French snails simmered with an assortment of mushrooms in a brandy cream garlic sauce, served with fresh baked puff pastry
** traditionally prepared upon request **

Fresh Oysters ~ 1 dozen \$29.50 or ½ dozen \$16.50

Fresh Malpeque Oysters served on the half shell with our white wine mignonette

Fresh Maritime Mussels ~ \$14.50

A pound of mussels prepared in a unique style each evening!

Gulf Shrimp Cocktail ~ \$17.50

Served with our own spicy cocktail sauce olive oil

Soup and Salad

Curried Seafood Bisque ~ \$13.50

A lightly spiced curry cream soup, served with crab, shrimp and scallop encroute

Baked French Onion Soup ~ \$8.50

Carver's special blend of Emmental, gruyere and parmesan cheeses

Caesar Salad for Two ~ \$15.95

Prepared tableside

Carvers Tuscan Salad ~ \$12.50

Asparagus, cherry tomatoes, greens and crispy pancetta with shaved parmesan tossed with a black truffle oil vinaigrette

Carver's Features

Roasted Duck Breast ~ \$31.95

Rubbed with our special house spice blend, roasted to medium and served with a black mission fig reduction

Saskatchewan Steel Head Trout ~ \$25.95

Your server will entice you with this evening's creation!

Ahi Tuna ~ \$35.95

The filet is seasoned with cracked black pepper and Kosher salt, seared rare, served with a lemon and shallot confit

Saskatchewan Wild Boar Tenderloin ~ \$34.95

Roasted to your liking with a chokecherry BBQ glaze

Butter Roasted Natural Breast of Chicken ~ \$28.95

A tender, juicy roasted chicken breast scented with fresh herbs, served with a citrus mustard sauce

Herb Crusted Bison Medallions ~ \$40.95

Lean pan roasted bison tenderloin medallions with a light herb crust, served atop a ruby port & dark chocolate demi-glaze and sautéed morel mushrooms

Maple Sesame Pork Tenderloin ~ \$27.95

An 8 oz. portion of Saskatchewan raised pork rolled in a piquant seasoning, served with a maple sesame sauce

Sterling Silver Prime Beef

Well Aged "AAA" Steak & Prime Rib Cuts
selected Specially for Carver's Steakhouse
Our entrées include a Carver's House Salad and
your choice of either Roasted Onion & Herb Whipped Potato or this evening's Risotto

Filet Mignon

The most tender and choice cut of them all
6 oz. \$30.95 8 oz. \$36.95 10 oz. \$40.95

Centre Cut New York Strip Loin

Favoured by many connoisseurs for its full bodied flavour
12 oz. \$32.95 16 oz. \$38.95

Carver's T-Bone ~ \$37.95

An 18 oz. cut of our finest beef

Carver's Porterhouse ~ \$43.95

A generous 22 oz. cut

Steak Diana ~ \$39.95

(Prepared Tableside)

Carver's classic preparation of filet mignon medallions

Roast Prime Rib of Beef

Slow roasted overnight to ensure tenderness

12 oz. \$29.95 16 oz. \$34.95 24 oz. \$40.95

Also available – Blackened New Orleans Style – add \$1.95

Roasted Rack of Lamb ~ \$37.95

New Zealand lamb rack seared with mint pesto
served with a roasted garlic demi-glaze

10 – 12 oz. Caribbean Lobster Tail ~ \$47.95

(Please allow 30 minutes for preparation)

Carver's Steak and Lobster ~ \$47.95

A classic combination of 6 oz. Filet Mignon and 5 – 6 oz. Lobster Tail

On The Side

Fresh asparagus parmesan	\$12.25
Fresh mushroom/asparagus combo	\$12.25
Fresh sautéed mushrooms	\$12.25
Vegetable of the day	\$ 7.95
Creamed Spinach	\$12.25
Béarnaise Sauce	\$ 3.95
Peppercorn Sauce	\$ 4.95
Shrimp & Scallop Skewer	\$10.25
6 oz. King Crab	\$18.95